

SAMPLE WEDDING MENU B

August Wedding for 156 people

CANAPÉS

Mini Yorkshire Puddings with Rare Roast Beef, Horseradish and Watercress

Pulled Pork with Apple Sauce on Crackling **(GF)(DF)**

Parma Ham Involtni with Goat's Cheese with Rocket **(GF)**

Ashmore Cheese Gallettes with Tomato, Olive and Basil

Sweet Potato, Red Onion and Kale Bhaji with Apple Mint Coriander Chutney **(GF)**

Lamb Koftas with Minted Raita **(GF)**



STARTER TRIO

Cod with "Sauce Vierge" on a bed of Lentils **(GF)(DF)**

Broad Bean, Mint and Ricotta Bruschetta **(V)**

Beetroot with Rocket and Walnut Pesto **(GF)**

Served with Local Sour Dough Bread and Butter



SHARING MAIN COURSE

Herb Garlic and Buttery Chicken **(GF)**

Fillet of Beef **(GF)**

Warm Salad of Portobello mushroom and rocket on the side

Beef Jus **(GF)** / Chicken Jus **(GF)**

Roast New Potato **(GF)**

Seasonal Vegetables **(GF)**

(Fine Beans, Sugar Snap Peas and Courgettes)



PUDDING & CHEESE TABLE WITH TEA & COFFEE

Salted Caramel Chocolate Nemesis **(GF)**

Peach and Raspberry Yogurt Fruit Brule's **(GF)**

Cheese Board: Black bomber, Shropshire blue and Winnie's Wheel (made with Guernsey Milk, from Hinxstead in Kent)

(GF) Gluten Free **(DF)** Dairy Free **(V)** Vegetarian

